

Chris Cleghorn's
'SEVEN'
£90.00

Appetizer



Raw Orkney Scallop, horseradish, pink grapefruit, dill



Burford Brown Egg, black Winter truffle, 36 month aged parmesan, spring onion



Bread, black treacle and rye, clotted cream butter



Cornish Brill, poached, cucumber, salted lemon, roe, sea herbs



Fallow Deer, celeriac, pickled elderberries, bitter chocolate, cabbage



Tor, golden raisin, 'Bonini Modena', chicory



Dark Chocolate Mousse, yoghurt sorbet, perilla, olive oil



Rhubarb, toasted meringue, ginger, pistachio



Petit Fours

6 paired glasses of wine £58.50

Tasting menus are priced per person

If you prefer not to have the full menu, please choose a two or three course menu to your liking.

Scallop £20.00, Burford Brown £25.00, Mains £32.50, Desserts £12.50

If you have any dietary requirements or allergies, or you simply do not like something, please inform our restaurant team and Chef will be happy to adapt our dishes for you.

Full details of allergen information is available on request.

Please note that we add a discretionary 12.5% gratuity to every bill. 100% of tips are shared with the team. If you would like the gratuity to be removed please advise your waiter who will be happy to do so.